AirForce, Impingement Oven

Compact modular design requires less floor space.

Combine the AirForce oven with our MPO® convection or microwave ovens, steam chambers, fryers, Rotary Branders or coating applicators to give your line maximum versatility.

### Uniform Cooking

Each product piece is identically cooked regardless of its position in the oven.

### Uniform Temperature

Uniform cooking across the full belt width delivers high product quality and yields.

## Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Overall Cook Length</th>
<th>Overall Belt Length</th>
<th>Overall Width</th>
<th>Belt Width</th>
</tr>
</thead>
<tbody>
<tr>
<td>IMP-2406</td>
<td>192”</td>
<td>488”</td>
<td>72”</td>
<td>211”</td>
</tr>
<tr>
<td>IMP-2811</td>
<td>257”</td>
<td>653”</td>
<td>132”</td>
<td>335”</td>
</tr>
<tr>
<td>IMP-2822</td>
<td>395”</td>
<td>1003”</td>
<td>264”</td>
<td>671”</td>
</tr>
<tr>
<td>IMP-4211</td>
<td>257”</td>
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<td>132”</td>
<td>335”</td>
</tr>
<tr>
<td>IMP-4222</td>
<td>395”</td>
<td>1003”</td>
<td>264”</td>
<td>671”</td>
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<td>264”</td>
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</tbody>
</table>

Dimensions are rounded to the nearest inch/centimeter.
**Rapid Cooking**

The AirForce oven delivers higher production output because it cooks faster than comparable impingement ovens. This unique process preserves product flavor and moisture, producing higher finished yields.

**Precise Control**

Temperature, humidity, and air velocity are independently adjustable above and below the product. Upper air nozzles adjust from 2” to 8” above the conveyor allowing product heights of up to 6”.

**Indirect Heating**

Indirect heating prevents product discoloration or “pinking”. Choose from compact gas-fired burner or thermal fluid heating systems.

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**AirForce® Impingement Oven**

- Proven to deliver faster cooking and greater uniformity than any other impingement oven.
- Cook meat, poultry, seafood and baked products precisely to your specifications.

**Optional Fully-automated CIP**

With touch screen control lets you select the amount of chemicals and cleaning time for different areas in the oven.

**Process Control and Data Management**

Automated process control, monitoring and information management are available at the touch of a finger using our optional computerized control system.

**Simple Operation**

Fine-tune process conditions with easy-to-read touch keys. All commands are displayed in plain language, requiring minimal operator training.

**Improve Product Consistency**

Pre-program temperature, moisture, air flow, belt speed and other process parameters for each of your products.

**All Internal Surfaces Are Fully Accessible**

There are no air ducts or insulated panels to harbor bacteria.

**Easy Access**

Conveyor and air nozzles separate when the hood is raised providing easy access for cleaning. Dual rotary brushes clean the conveyor belt during operation.

**Product Specific Cleaning**

Control the exact amount of cleaning time and chemicals used for different foods with the optional computer controlled clean-in-place system.

**Built to USDA Guidelines**

Hot humid air is uniformly applied across the full width of the product conveyor.

Return path of air between impingement nozzles does not interfere with incoming hot air.

Plenum-mounted fans above and below the conveyor force air through nozzles evenly onto product.

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